

Genoise Moelleuse

Orange-Infused Sponge Cake with Strawberries

Serves 4

Sponge Cake Recipe

2 tablespoons unsalted butter

$\frac{3}{4}$ cup plus 2 tablespoons all-purpose flour

4 eggs

$\frac{1}{2}$ cup sugar

Preheat the oven to 325 degrees. Refrigerate a round nine-by-two-inch baking pan. Heat the butter in the microwave on high for five seconds, until it is still solid but just starting to melt. Using a pastry brush, coat the inner surface of the chilled pan with the creamy butter. Add two tablespoons of the flour to the baking pan, rotating the pan to fully coat the bottom. Holding the pan over the sink, tap the flour onto the sides to cover the entire surface. Turn the pan upside down and tap the bottom to release any loose flour into the sink.

Place the eggs and sugar in the bowl of a stand mixer fitted with the whisk attachment and whisk on high for about ten minutes. Remove the bowl from the mixer and, using a rubber spatula, gently fold in the remaining $\frac{3}{4}$ cup flour, one third at a time, gently folding between each addition. Mix until the flour is just incorporated (do not overmix). Pour the batter into the prepared pan and bake for thirty minutes. Let the cake cool in the pan for ten minutes, then turn it out and set it upright on a wire rack to continue cooling.

Syrup Recipe

1 quart pulp-free orange juice

$\frac{1}{2}$ cup sugar

6 teaspoons (3 packages) unflavored gelatin

Pour the orange juice into a saucepan, add sugar and gelatin, and whisk to dissolve. Bring the mixture to a boil, and then let it cool for thirty minutes.

(recipe continues on reverse)

Toppings

1 pound strawberries, washed, trimmed, and halved

1 cup heavy cream

2 tablespoons sugar

When the cake is cool, cover the entire top with strawberries, placing them cut side up or down or alternating for a decorative pattern. Pour three quarters of the warm orange gelatin over the cake, soaking the strawberries as well. Refrigerate for one hour. When the gelatin on the cake has set, reheat the remaining soaking sauce and pour it over the strawberries and cake. Refrigerate again before serving, about one hour.

Created by Chef Michel Richard for Garden Café Français



William Merritt Chase, *A Friendly Call*, 1895

National Gallery of Art, Washington, Chester Dale Collection

Garden Café Français

From Impressionism to Modernism: The Chester Dale Collection

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